



AMC Foods Group

Comfort Foods Masterfully Created and Served to Scale



**AMC
FOODS
GROUP LLC**
Tampa • Florida



State Level Fairs • Music Fests • National Arts Fest • Competition Exhibitions

Unique • Flavorful • Perfection

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AMC Foods Group-llc | A&M Concessions

Email: info@anmconcessions.com • Web: www.amcfoodsgroup.com • Tel. 727-810-4088

Introduction

AMC is a Tampa, Florida Based Main Entrée Concessionaire and Master Concessionaire. We are known to serve “The Best Foods” on the midway.

Customers define “Best Foods” as, out of the Pan or Grill Fresh, individually customized to meet the palate of each customer. The uniqueness of certain dishes, such as our “Build your own Mac & Cheese Bowls” are merely a bonus. Statistics speak for themselves; 20%+ of our sales are derived from repeat customers, employees of the show staff, concessionaires and volunteers.

In the large-scale Concession Industry, we are the pioneers in the Build Your Own and Cooked to Order Concept. Early on, many large shows doubted our ability to serve to scale, but we proved them wrong. The concept of scaling does not have to translate to choosing food items, which are designed to be cooked or reheated in volume, such as typical fair foods and bbq, nor does it mean gourmet style foods held to temperature for hours, resulting in lesser quality upon plating. We are not a grab joint. We are the main course attraction. AMC Kitchens consistently deliver top-end, restaurant style-quality meals, in a mobile-temporary setting.

How It’s Done: Careful-Selective Menu Creation; Quality fresh-never frozen ingredients; Prep/cooking/timing methodology; Commercial Kitchen with Professional Chef Level Culinary Practitioners and a 110% standard for every meal that leaves an AMC Kitchen.



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Introduction

Careful-Selective Menu Creation

Our niche kitchens are based on the proven standard of a cooked to order, build your own meal. With that, you will not find our kitchens serving standard fair or fried foods. Sure, we offer fried potatoes (Hand cut fries) as a side item to our Stuffed and Mashed Gourmet Burger Kitchen, and we hand fry fresh Tortillas for our Taco Salads Shells and Build Your Own Loaded Nachos. However, that is the exception. Most of what we prepare and cook, are done so, using our grills and saute station, like you see in common brick and mortar Chef Kitchens.

Quality fresh-never frozen ingredients

Our protein list covers the main-land based animals (Beef, Chicken and Pork) and seafood items (Lobster, Shrimp, Scallop and Blue Crab), along with vegetables (Lettuces, Tomato, Peppers, Onion, Mushroom, Corn, Beans and Fresh Herbs) found in a common garden. We carefully select our purveyors and contract for daily deliveries, to insure our 40' refrigeration-prep trailer(s), are stocked with fresh meats, seafood and vegetables throughout the duration of the show.



Introduction

Prep/cooking/timing methodology

We're proud to say, every one of our Cooks are Certified Food Managers and possess no less than 5-years, fine dining, "Chef" level experience. Anyone can pass a 15-minute online serve safe exam and drop fries & corn dogs in a fryer or plate nachos. It takes a much higher level of experience to master our art of food preparation, cooking, timing and methodology. Most of our sauces, dressings and recipes are Chef Created, proprietary to AMC. Our ability to time the plating of each meal, is mastered through hundreds of thousands of servings.

Commercial Kitchen and Professional Chef Level Culinary Practitioners

AMC assembles and disassembles a full Kitchen on site for each show. We also travel with at least one 40' Commercial Kitchen and Refrigeration/Stock Trailer. This is a must, to deliver our style of menu at par with brick & mortar establishments. In addition to talent & character screening and diligent training, our staff is 100% drug and alcohol free, insuring, we operate at the highest levels possible at each show we represent.

Unmatched 110% standard for every meal that leaves an AMC Kitchen

Simple, if it's not right, we do not send it out. We take pride in servicing the best food, the highest quality food every where we go.



Restaurant Options

Holy Macaroni

Build Your Own Mac & Cheese Bowls. Build Your Own, Cooked to Order
Voted #1 Food at every show we play

Cocina de'Birria

100% Authentic Tex Mex Grill. Build Your Own, Cooked to Order
Voted #1 Tex Mex at every show we play

Backyard Burgers

Stuffed and Mashed Gourmet Angus Burgers; 1/3lb to 2lbs. Build Your Own, Cooked to Order
Back Yard Burgers at its best. *Voted #1 Burgers*

MASTER CONCESSIONAIRE SERVICES:

AMC creates food courts to include a variety of Kitchens/Menu Options; Main Entrees, Desserts, Beverages and a Full Liquor Bar. AMC Master Concessionaire Services also includes logistical planning and execution of all Food Court Infrastructure, Utilities, Licensing and Permitting

The Garden Spot

Salads (Veggies and fruits) & Wraps. Build Your Own and Assembled to Order
The Healthy Fair Food Option

Planet Philly

A whole other level of hot hoagies, from traditional Phillies to gourmet seafood and other combinations
Using a slicer, we slice steak and chicken in front of each customer, per order!

OMG Pancakes

AMC is now in the dessert space for 2026 with our Unique, one-of-a-kind, Pancake Tacos!



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NEW FOOD ITEM FOR 2025 SEASON
Crack Mac & Cheese

KITCHEN:

Holy Macaroni

Build Your Own Mac & Cheese Bowls. Build Your Own, Cooked to Order. *Voted #1 Food at every show we play*

INGREDIENTS:

Cavatappi Noodles, 5-Blend Cheeses, Diced Green Pepper, White Onion, Tomato, Jalapeno Pepper, Corn, Black Beans and Choice of Protein (Chicken Breast, Steak, Carnitas, Shrimp, Chorizo), topped with Cilantro, Parmesan Cheese, Shredded Cheese, Ranch Dressing and Tajin Seasoning



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Classic Mac & Cheese

Cavatappi Pasta, flash cooked and fused with a blend of 5 cheeses and your choice of veggies, meats and seafoods. The freshest, creamiest Mac & Cheese Bowl on the mobile food circuit!

FAVORITE CREATIONS

KIDZ Combo Mac & Cheese, Hand Cut Fries, Chicken Nuggets

Birria Mac Birria Beef Brisket, Onion, Cilantro, Mozzarella Cheese, Lime & Tajin

Crack Mac

Tomato, Onion, Green & Jalapeno Pepper, Black Beans, Corn, Cilantro, Parmesan Cheese, Lime & Tajin

Fedneck Bowl Pulled Pork, Bacon, Biscuit Crumbs, BBQ Sauce

Buffalo Chicken Bacon Ranch

Steak & Bacon

Prime Rib Steak & Bacon

Ragin Cajun

Chicken, Sausage, Shrimp, Tomato, White Onion, Bell & Jalapeno Pepper

Lobster Mac Cold water lobster, out of the shell, in chunks, Old Bay, Lime

MACDADDYS

Veggie Mac Daddy - Bell Pepper, Jalapeno Pepper, Onion, Mushroom, Spinach, Tomato

Seafood Mac Daddy - Shrimp, Blue Crab & Scallop, Old Bay, Lime

Meat Mac Daddy Steak, Chicken, Bacon, Sausage, Pulled Pork

Ultimate Mac Daddy Meat, Seafood & Veggie Mac Daddy Combined



BUILD A BOWL

MEAT OPTIONS

Steak +

Birria Beef Brisket +

Chicken Breast +

Chicken Nuggets +

Smoked Sausage +

Pulled Pork +

Chorizo +

Bacon +

SEAFOOD OPTIONS

Lobster +

Shrimp +

Blue Crab +

Scallop +

VEGGIE OPTIONS +

Mushroom, Onion, Tomato, Spinach, Green Pepper, Jalapeno Pepper, Corn, Black Beans, Cilantro

FAMILY SIZE IT +

ICE COLD BEVERAGES

Ice Cold Water

Fresh Brewed Iced Tea

Fresh Fruit Lemonade

Classic, Strawberry, Blue-Raspberry

Strawberry Mojito or

Mango Margarita Lemonade (Non-Alcoholic)

Menus - Holy Macaroni, 2025 Season



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TACOS STREET x4 **Shrimp Tacos x4**

Corn Tortilla. Your choice of Steak, Chicken, Chorizo, Shrimp or Carnitas. Topped with Onion, Cilantro. Served with Cucumber and a Lime Wedge

TACOS EL PASTOR x4

Corn Tortilla. Carnitas EL Pastor. Topped with Onion, Cilantro, Pineapple. Served with Cucumber and a Lime Wedge

TACOS DE BIRRIA x4

Carnitas Birria, Blend of Cheeses, Toasted on a Grill. Topped with Onion, Cilantro. Served with Cucumber, Birria dipping sauce and a Lime Wedge.

FAJITA RICE BOWL, TACO SALAD or BURRITO GRANDE

In a Bowl, Fried Tortilla Shell, or Wrapped in a 14" Flour Tortilla & Toasted Spanish Style Cilantro - Lime White Rice (With Black Beans, Corn, Onion, Green Pepper, Tomato) and Shredded Blended Cheeses. Add your choice of Meats, Seafood, Additional Veggies and Sauces (Salsa Verde, Salsa Red).

ALL VEGGIE Green & Jalapeno Pepper, Onion, Tomato, Mushroom, Spinach, Lettuce

FRAGIN CAJUN Grilled Chicken, Sausage, Shrimp, Green Pepper, Onion, Tomato, Jalapeno Pepper

QUESADILLA GRANDE

Cheese Build Your Own Options Below

NACHOS GRANDE

Choice of protein (Shrimp or Meats), Green & Jalapeno Pepper, Onion, Tomato, Cilantro, Queso & Shredded Cheese, Salsa

FRESH ROASTED CORN

Butter Mexican Hot Cheetos In a Cup

FREE BUILD YOUR OWN OPTIONS

White Onion, Jalapeno Pepper, Green Pepper, Cilantro, Tomato, Shredded Lettuce, Black Beans, Corn, Salsa Red, Salsa Verde

BUILD YOUR OWN OPTIONS

- Carne Asada, Pollo, Carnitas or Chorizo +
- Birria Beef +
- Camaron (Shrimp) +
- Lengua (Beef Tongue) +
- Veggies (Spinach, Mushroom, Asparagus) +
- Guacamole +
- Double Rice, Corn or Beans +
- Double Queso Cheese +
- Double Shredded Cheese +
- Sour Cream +



Menus – Cocina de' Birria, 2025 Season



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VEGGIE SALAD OR WRAP

Iceberg lettuce, tomato, green pepper, onion, spinach, mushroom and cheese. Choice of dressing

CHICKEN CAESAR SALAD OR WRAP

Grilled Chicken Breast, romaine lettuce, parmesan cheese, croutons, Caesar dressing.

BUFFALO CHICKEN BACON RANCH SALAD OR WRAP

Grilled Chicken Breast, bacon, iceberg lettuce, tomato, green pepper, onion, shredded cheeses, ranch dressing, buffalo sauce

SANTA FE CHICKEN SALAD OR WRAP

Grilled Chicken Breast, iceberg lettuce, black beans, corn, tomato, green pepper, onion, red salsa, guacamole, shredded cheeses

PROTEIN BOWL OR WRAP

Iceberg lettuce, spinach, tomato, green pepper, onion, mushroom, cucumber, black beans, corn, almonds and cheese, PLUS YOUR CHOICE OF PROTEIN: STEAK • CHICKEN • PULLED PORK

BUILD YOUR OWN SALAD OR WRAP

Select your veggies, proteins & dressings below

FRESH FRUIT KABOB

Watermelon, Cantaloupe, Honey Dew Melon, Grape, Pineapple, Strawberry on a stick.

BUILD A SALAD/ WRAP

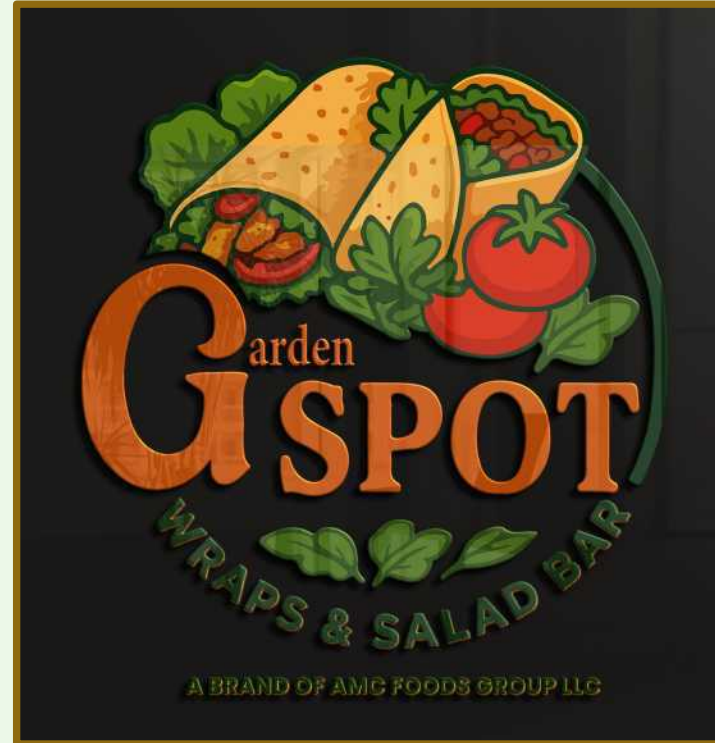
Iceberg Lettuce • Romaine Lettuce • Spinach • Tomato
Green Pepper • Jalapeno Pepper • Mushroom • Cucumber
Black Beans • Corn • Almonds • Shredded Cheese
Parmesan Cheese • Croutons • Dressing (Italian, Ranch, Caesar,
Avocado Ranch, Balsamic Vinaigrette, Salsa, Buffalo Sauce)

ADD ONS

Grilled Chicken, Steak, Carnitas, Birria, Chicken Nuggets +
Shrimp + Bacon + Crab + Guacamole +
Sour Cream + Mango Cubes + Strawberry +



Menus – Garden Spot, 2025 Season



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COOKED TO ORDER ANGUS BURGERS!

Our Back Yard Burgers are 100% Pure Angus Ground Beef, hand patty'd, seasoned and COOKED TO ORDER PERFECT! Stuffed or topped with your choice of ingredients, served on a toasted bun and HAND CUT FRIES

KIDZ CHEESE-BURGER & Hand Cut Fries

1/3 POUND Topped with White American Cheese, tomato, onion, pickle; served on a toasted bun

BACKYARD CHEESE-BURGER & Hand Cut Fries

1/2 POUND Topped with White American Cheese, tomato, onion, pickle & lettuce; served on a toasted bun

BIRRIA CHEESE-BURGER & Hand Cut Fries

1/3 POUND Topped with Beef Birria Brisket, Mozzarella Cheese, onion, cilantro & lettuce; served on a toasted bun with Consommé (Au Jus)

COWBOY CHEESE-BURGER & Hand Cut Fries

1/2 POUND Topped with Pulled Pork, Bacon, White American Cheese, tomato, onion, pickle & lettuce, bbq sauce; served on a toasted bun.

MAC & CHEESE/BACON-BURGER & Hand Cut Fries

1/2 POUND Topped with our famous Mac & Cheese, Bacon, White American Cheese; served on a toasted bun.

MUSHROOM SWISS-CHEESE-BURGER & Hand Cut Fries

1/2 POUND Topped with Sauteed Mushroom, Swiss Cheese; served on a toasted bun.

POUNDER CHEESE-BURGER & Hand Cut Fries

ONE POUND Topped with Cheddar/ Jack Cheese, tomato, onion, pickle & lettuce; served on a toasted hoagie roll.

ALL BEEF HOT DOG

Can't have a backyard BBQ without Hot Dogs! Sabretts or Nathans All Beef Hot Dog With Hand Cut Fries

HAND CUT FRIES

PERSONAL PORTION – Free with Burger

2LB Size Tray 3lb Size Tray Chilli

Cheese Bacon

BUILD YOUR OWN STUFFED or Topped WITH

Any Sauteed Veggie (Mushroom, Onion, Green/Jalapeno Pepper, Spinach

All Veggies Bacon Ham Shrimp Pulled Pork

Mac & Cheese Birria Beef Brisket

Menus – Backyard Burgers, 2025 Season



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PLANET PHILLY

STEAK OR CHICKEN PHILLY

Freshly shaved ribeye steak or sliced chicken breast, grilled onion and provolone cheese. Served on a toasted amoroso roll with hand cut fries

ROSARITA

8 oz. of Carnitas (Spanish style pulled pork), grilled white onion, jalapeno pepper, cilantro, black beans with melted cheeses and salsa-verde, over a bed of lettuce and tomato. Served on a toasted hoagie roll with hand cut fries

OFF THE BOAT

8 oz. Gulf Grouper or Gulf Snapper Fillet, lightly seasoned, grilled to perfection, white American cheese and tomato, over a bed of lettuce. Served on a toasted hoagie roll with hand cut fries.

LITTLE ITALY

Sliced sausage, grilled green peppers & white onions and provolone cheese. Served on a toasted hoagie roll with hand cut fries

BLACK ANGUS

8 oz. of chopped angus beef, sauteed in onion, green pepper, mushroom with melted cheeses. Served on a toasted hoagie roll with hand cut fries

RAGIN CAJUN

Sliced chicken breast, smoked sausage, shrimp, tomato, white onion, green & jalapeno pepper, corn and blended cheeses. Served on a toasted hoagie roll with hand cut fries

BUFFALO CHICKEN BACON RANCH

Sliced chicken breast, bacon, tomato, white onion, green pepper and blended cheeses, over a bed of lettuce with ranch dressing and buffalo sauce. Served on a toasted hoagie roll with hand cut fries

THE VEGGIE

Grilled green pepper, white onion, mushroom, tomato and melted cheese over a bed of lettuce and spinach. Served on a toasted hoagie roll with hand cut fries

HAND CUT FRENCH FRIES

2lb Tray

FAMILY SIZE

Cheese +

BACON +

JALAPENO +

All Beef Chili +

BEVERAGES

Ice Cold Water Fresh Brewed Sweet or Unsweet Iced Tea

Fresh Fruit Lemonade

Classic, Strawberry, Blueberry/Raspberrry

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Menus – Planet Philly, 2025 Season

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Loaded & Folded Dessert Tacos



CAMPFIRE SMORES

Marshmallow Cream, Gramham Cracker, Chocolate Drizzle, Whipped Cream, Powder Sugar

NUTELLA BLISS

Strawberry, Banana, Nutella, Crushed Oreo, Whipped Cream, Powder Sugar

PBJ DREAM

Creamy Peanut Butter, Grape or Strawberry Jelly, Whipped Cream, Crushed Peanuts, Powder Sugar, Bacon Bits

SPOOKY TREAT

Marshmallow Cream, Candy Corn, Chocolate Drizzle, Whipped Cream, Powder Sugar, Sprinkles

TWIXED OUT

Crushed Twix, Carmel & Chocolate Drizzle, Whipped Cream, Powder Sugar

MOTHER'S DAY

Vanilla Yogurt, Strawberry, Blueberry, Banana, Granola, Whipped Cream, Almond Slices

Menus – OMG Pancakes, 2026 Season

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Meal Pictures

Our Meal Pics are non-staged, taken using our phones, and during live operating hours



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Restaurant Summary

Our restaurant follows a semi-open concept, allowing full customer view of the entire operation. Structures are made of steel front counters, side and rear walls and a forward stage truss system. Based on the venue, the roof material will be either aluminum frame panels atop a truss, aluminum roof awning from our cook house/stock trailer, or a conventional commercial grade High Peak Tent(s). Exact footprint determined by space logistics, health and fire requirements, historical attendance, projected weather and total frontage contracted. Flooring is usually 2” commercial stall mats or bare, when atop concrete or asphalt.

Proceeding are a few pictures of our booths. Individual kitchens follow a 15’-20’ wide footprint. A contiguous food court style is typically in 10-15’ foot sections, based on the show.



Restaurant Photos

Open Air Truss or Trailer



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Restaurant Photos

Open Air Truss or Trailer



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Restaurant Photos (Food Court Style)



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Restaurant Photos

FOOD TRUCK: AMC will never forget it's origin. Our journey started nearly a decade ago as hot dog cart, then onto a food truck.

AMCFG maintains three near new food trucks (Cocina de'Birria, Holy Macaroni, Chicken Wings), which our staff operates during our off-season, within our home state of Florida, serving large single day and multi-day festivals, music festivals and performance events.

FOOD TRUCK DAYS:

May - Last Three Weeks
June – First Three Weeks
Nov – Last Week
Dec – Entire Month
Jan – First Week



Restaurant Footprint

Individual Kitchen: 15-25' Straight Line Frontage. Based on size of show (Attendance and Target Ratio between attendance and concessionaires). For very large shows anticipating several thousand daily servings, we may contract up to 40' for a single kitchen. General Depth is minimum 20', plus room for our support assets.

Multiple Booths (Food Court Style): Contiguous, Two or more Kitchens (Truss Food Court Style or Trailers side by side):

Support Trailer: AMC Will NOT contract any show, where we cannot park our support trailer directly behind our booth. There are very few exceptions to this requirement. Our support trailer houses our cold stock and provides a protected and sanitary area to prepare for daily kitchen operations. As a full-blown restaurant, it is impossible to safely prepare and process foods for our style menu, for multiple day shows without a commissary base of operations. For this fact alone, we are too large of an operation for smaller street style shows or shows with limited real estate and utilities.



Restaurant Utility & Service Requirements

Per Individual Kitchen (Truss or Concession Trailer)

Electric: Minimum 50AMP (Direct Connect or NMEA 1450, SS250 or Cam Locks)

Water: Direct connection to potable water

Sewer: Direct connection to sewer or large capacity drain tank with a minimum of 1 per day pump out services

Propane: Onsite Service Fills if available

Support Trailer

Same requirement as an Individual Kitchen. Capable of piggybacking to a 75 AMP Kitchen Source



Current Route, 2025

We play these shows year after year. As a testament of our performance capacity, these show may be contacted as references

South Florida Fair, West Palm Beach, Florida

Florida State Fair, Tampa, Florida

Florida Strawberry Festival, Plant City, Florida

Southwest Florida Fair, Fort Myers, Florida

Clay County Fair, Green Cove Springs, Florida

SeaBreeze Music Festival, Panama City Beach, Florida

Thunder Beach Bike Week, Panama City Beach, Florida

Tacos & Tequilla, St Pete Vinoy Park, Florida

Salem Fair, Salem, Virginia

York State Fair, York, Pennsylvania

Maryland State Fair, Timonium, Maryland

Alabama National Fair, Montgomery, Alabama

Pensacola Interstate Fair, Pensacola, Florida

Greater Jacksonville/Duval County Fair, Jacksonville, Florida



History

Humble beginnings in a hot dog cart just under a decade ago, struggling to gross \$150 on a Saturday. Fast forward just 8 years and AMC has grown to be a major player along the east coast of the US. We've seen several new vendors imitating our Mac & Cheese Brand. Confidently, we have the best Mac & Cheese Kitchen in the concession and brick and mortar business, with our Tex Mex Grill a half a step behind.

500 covers is an average fair day for us, hitting well over 1,000 covers on a normal state fair weekend. Meanwhile, the sky is generally the limit on our Music Festival "Filler Shows", easily serving thousands of meals per day, every day! These numbers require the right Processes, people and hard assets. At AMC, we custom build a kitchen specific to each show and staff what we feel, are the most experienced culinary practitioners in the concession industry, continually tuning processes, tweaking menus and staying ahead of culinary trends, which translate into THE BEST FOOD AT THE ENTIRE SHOW, one meal at a time; every meal that leaves our kitchen!



AMC Foods Group-llc | A&M Concessions

Email: info@anmconcessions.com • Web: www.amcfoodsgroup.com • Tel. 727-810-4088

Scheduling New Shows

Current Schedule: Our route consists of shows we play year after year. We perceive each show as a joint business venture, or partnership. These partnerships are more important to us than the idea of a bigger or better show. Through industry changes however, we periodically evaluate the merits and general dynamics of each relationship to determine if a renegotiation or replacement is in order. We are proud of and feel our partnerships strengthen year after year, therefore, we are NOT seeking replacement shows at this time.

Gaps: As gaps appear in our route due to scheduling shifts, we will reach out to promoters of Music Festivals and other National Level Promotions to fill these gaps. Shows considered are a minimum of 3-days to maximum of 7 days.

2026/2027: Expansion under consideration 2nd North South Route.



Monica Thomas Belmonte
Managing Partner

